

H A R V E S T

WANAKA | NEW ZEALAND

TEAM MELBOURNE

Second course: Paul's garden vegetables, bagna cauda
Wine match: Rippon, mature vine Pinot Noir 2016

Bagna Cauda Sauce

30mls of extra virgin olive oil
20 cloves of whole peeled garlic (little green stem removed from the middle)
20 good quality salted anchovy fillets
1 L of cream
Salt
Freshly ground white pepper
Juice of 1 lemon

Sweat whole cloves of garlic in olive oil on a low heat for about 20 mins, until completely soft but with no colour.

Add cream to pot and bring to a simmer slowly then add anchovies and cook for 10 mins on a low simmer until thick and glossy.

Now with a stick blender or vita mix blender, blend until completely smooth and season with salt and pepper to taste and balance the acidity with lemon juice.

It should taste creamy, and salty with a big hit of garlic and have a smooth,unctuous texture.

Keep the sauce warm until ready to serve. It's important to note this sauce should not go cold as it will split when you try to warm it up again.

Serve with the slightly pickled vegetables arranged around the plate and a couple of spoons of the warm bagna cauda, and a sprinkle of toasted bread crumbs



Wanaka^{NZ}

H A R V E S T

WANAKA | NEW ZEALAND

TEAM MELBOURNE

Second course: Paul's garden vegetables, bagna cauda
Wine match: Rippon, mature vine Pinot Noir 2016

Slightly Pickled Vegetables (very important to use organic fresh vegetables if possible, it will make a huge difference)

- 8 small potatoes
- 8 radishes
- 8 small yellow beetroot
- 3 medium beetroot
- 8 pieces of tender stem broccoli
- 8 small turnips
- 4 carrots
- 150mls white wine vinegar
- 150mls extra virgin olive oil
- Salt

Bring two medium sized pots to the boil with water that's very well salted.

Cook your vegetables in separate batches until al dente and let cool separately on trays being sure NOT to cool the vegetables in cold water just let them cool on the trays in the kitchen environment as you don't want to lose the flavour by diluting them with cooling in water

Once cooked and cooled, peel all the vegetables that need peeling and add a little vinegar and olive oil to each batch let them kind of pickle until ready to serve, at least 1/2 and hour.

The vegetables should be served at room temp with the warm bagna cauda sauce. Serve with the slightly pickled vegetables arranged around the plate and a couple of spoons of the warm bagna cauda and a sprinkle of toasted bread crumbs.



Wanaka